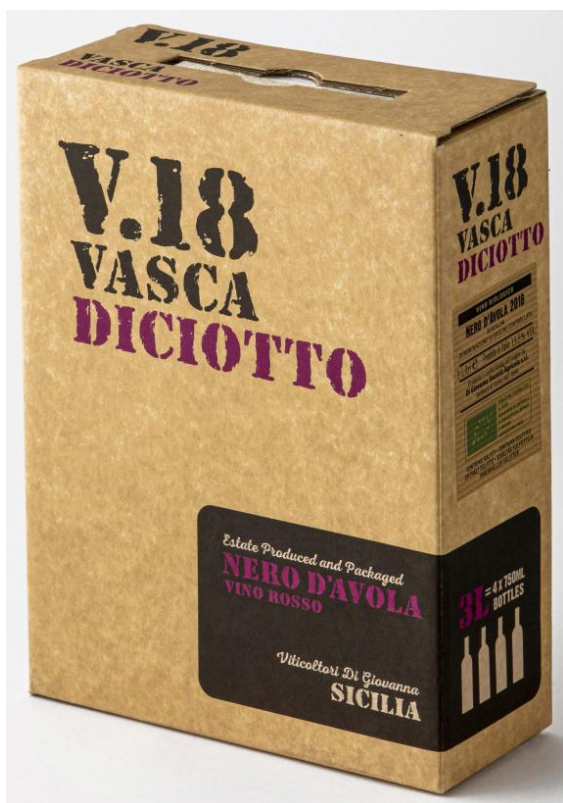


V.18 VASCA DICIOTTO NERO D'AVOLA



An enjoyable and fresh expression of unoaked Nero d'Avola from the family's young vines in Contessa Entellina (PA). Aging in stainless steel exalts the aromatics and fruitiness where wild berries and plum stand out. The palate is soft yet fresh with a delicate complexity.

CHARACTERISTICS

Vintage 2024

Denomination DOC Sicilia

Variety Nero d'Avola

Alcohol 14%

Format Bag in Box 3l

Production 8000 Units

Vineyards Miccina in Contessa Entellina

Altitude 1470 ft above sea level

Soil Clay mix and volcanic Tuff

Production philosophy Certified Organic, Vegan friendly

Vinification Fermentation in stainless steel

Aging Stainless steel

DESCRIPTION

V.18 Vasca Diciotto Nero d'Avola is hand-made from organically cultivated vineyards in Contessa Entellina, Palermo. A Nero d'Avola fully representative of Sicily, and the Terre Sicane zone. It shows a pureness of expression and a mix between enveloping softness and expressive flavor.

Hand picked grapes are selected from young vines planted on the family vineyards in Contessa Entellina.

Destemmed grapes are fermented in stainless steel. An enjoyable and fresh expression of Nero d'Avola.

Aging in stainless steel exalts the aromatics and fruitiness where violets, wild berries and plums stand out. The palate is soft yet fresh with a delicate complexity.

Color Bright ruby red

Aroma Hints of plum, violet notes and pleasant spicy notes

Flavor Fruit forward with soft tannins and a savory, fresh finish.